**CHOCOLATE NUT FUDGE**
1. In a heavy 2-qt. saucepan mix 2 1/4 cups Sugar, 1/4 cup Butter or Margarine, 1 cup Marshmallow Creme (5 oz.) and 3/4 cup PET Evaporated Milk. Cook and stir to a full, all-over boil. (Mixture will be bubbly all over top.) Boil and stir over medium heat 5 minutes. Takeoff heat.

**CHOCOLATE NUGGETS**
1. Stir 6-oz. pkg. Semi-sweet Chocolate Pieces (1 cup) in a 2-qt. bowl over very low heat until chocolate melts. Take off heat.
2. Stir in 3 Tablesp. Corn Syrup and 1 teasp. Vanilla. Stir in gradually 1/2 cup sifted Powdered Sugar, 1/3 cup cut-up Nuts and 1/3 cup cut-up Maraschino Cherries, well drained. Chill until mixture is cool enough to handle.
3. Let stand about 30 min. Shape into 1-inch balls and roll in about 1/4 cup Coconut. Chill until firm, about 4 hours. Keep chilled. Makes about 2 dozen.

**CHERRY CREAMS**
1. Stir 6-oz. pkg. Semi-sweet Chocolate Pieces (1 cup) and 1/3 cup PET Evaporated Milk in a heavy 2-quart saucepan over very low heat until chocolate melts. Take off heat.
2. Stir in until well mixed 1 1/2 cups sifted Powdered Sugar, 1/3 cup cut-up Nuts and 1/3 cup cut-up Maraschino Cherries, well drained. Chill until mixture is cool enough to handle.
3. Roll teaspoonfuls of mixture in 1 1/4 cups Coconut. Chill until firm, about 4 hours. Keep chilled. Makes about 2 dozen.

**CHOCOLATE NUGGETS**
1. Stir 6-oz. pkg. Semi-sweet Chocolate Pieces (1 cup) in a 2-qt. bowl over hot (not boiling) water until melted. Take from water.
2. Stir in 3 Tablesp. Corn Syrup and 1 teasp. Vanilla. Stir in gradually 1/2 cup PET Evaporated Milk, then 1/2 cup Powdered Sugar, then 2 1/2 cups Vanilla Wafer Crumbs (1/2 lb.) and 1 cup finely cut Nuts. Mix well.

Smooth...Rich...Fail-proof... WITH LITTLE OR NO COOKING!
EASY PRALINES

1. Mix well in a heavy 1 1/2-quart saucepan 1 pkg. Butterscotch Pudding Powder (not “instant” kind), 1 cup Granulated Sugar, 1/2 cup Brown Sugar, 1/2 cup PET Evaporated Milk and 1 Tablesp. Butter or Margarine.

2. Cook and stir to a full, all-over boil. Then boil slowly 3 to 5 minutes, until mixture reaches soft-ball stage (see note). Take off heat.

3. Stir in 1 1/2 cups Pecans (broken or halves). Beat until mixture begins to thicken, but still looks shiny.

4. Drop tablespoonfuls of mixture quickly onto waxed paper to form 3-inch pralines. If mixture thickens and starts to lose its shine, add a few drops PET Milk before dropping more pralines. Let pralines stand until firm. Makes about 18.

NOTE: To test candy, take pan off heat and drop a tiny bit of the hot mixture into bowl of cold (not ice) water. If candy stays in soft ball and does not fall apart when lifted with fingers, it has cooked long enough.

VANILLA PRALINES—Use Vanilla Pudding Powder (not “instant” kind) in place of butterscotch.